

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
8 July 2004 (08.07.2004)

PCT

(10) International Publication Number
WO 2004/056202 A1

(51) International Patent Classification⁷: A23L 1/22

(21) International Application Number: PCT/IB2002/005529

(22) International Filing Date: 20 December 2002 (20.12.2002)

(25) Filing Language: English

(26) Publication Language: English

(71) Applicant (for all designated States except US): COUNCIL OF SCIENTIFIC AND INDUSTRIAL RESEARCH [IN/IN]; Rafi Marg, 110 001 New Delhi (IN).

(72) Inventors; and

(75) Inventors/Applicants (for US only): Srinivas, Pulabhatala [IN/IN]; Central Food and Technological Research Institute, Mysore, 570 013 Karnataka (IN). S. Lochanamma, Guruguntla [IN/IN]; Central Food and Technological Research Institute, Mysore, 570 013 Karnataka (IN). Raghavan, Bashyam [IN/IN]; Central Food and Technological Research Institute, Mysore, 570 013 Karnataka (IN). Gurudutt, Kambadoor, Nagaraj Rao [IN/IN]; Central Food and Technological Research Institute, Mysore, 570 013 Karnataka (IN).

(74) Agent: GABRIEL, Devados, Calab; K & S Partner, 84-C, C6 Lane, Off Central Avenue, Sainik Farms, 110 062 New Delhi (IN).

(81) Designated States (national): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, UZ, VC, VN, YU, ZA, ZM, ZW, ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG)

Declaration under Rule 4.17:

— as to applicant's entitlement to apply for and be granted a patent (Rule 4.17(ii)) for the following designations AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, UZ, VC, VN, YU, ZA, ZM, ZW, ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG)

Published:

— with international search report

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

WO 2004/056202 A1

(54) Title: AN IMPROVED PROCESS FOR THE STABILIZATION OF 2-ACETYL-1-PYRROLINE, THE BASMATI RICE FLAVOURANT

(57) Abstract: The present invention provides an improved process for the stabilization of 2-acetyl-1-pyrroline, a basmati aroma producing principle, the said process comprising steps of: dissolving a binder in water containing few drops of an emulsifier, adding an ethanol solution of 2-acetyl-1-pyrroline, homogenizing for a time period of 3 to 5 minutes, and drying the solution to obtain the stabilized flavor 2-acetyl-1-pyrroline in a dispersible dry powder form.